



COUNTY OF LOS ANGELES
DEPARTMENT OF PUBLIC HEALTH
SPECIALIZED FOOD SERVICES
5050 Commerce Drive, Baldwin Park, CA 91706
(626) 430-5421 • Website: <http://www.publichealth.lacounty.gov/eh>



FOOD DEMONSTRATOR PERMIT FOR IN-STORE DEMONSTRATIONS

A food demonstrator is defined as any person who offers or serves to the public, with or without charge, unpackaged bulk food or packaged food, for the purpose of publicizing, advertising, or promoting the sale of food, food products or food equipment.

- All food demonstrations or sampling must be performed within a permitted food facility.
- All food products must come from an "approved source". All food products shall be manufactured, warehoused and properly stored in a licensed/permitted facility.

The food demonstrator permit is an annual permit valid during the fiscal year from July 1 through June 30. **A renewal bill will be sent at the end of the fiscal year, unless you notify the department to close the account.** The annual fee for a food demonstrator permit is **\$379.00** and is prorated according to the start date. One permit will be required per market chain or independent market location.

If you propose to start operating:

Your fee is:

Any time between July 1 and September 30	\$379.00
Any time between October 1 and December 31	\$284.25
Any time between January 1 and March 31	\$189.50
Any time between April 1 and June 30	\$ 94.75

Proposed date to begin operating: ____/____/____ **Amount Enclosed: \$**_____

Please mail your fee and application to: Specialized Food Services
Attn: Food Demonstrator Coordinator
5050 Commerce Dr.
Baldwin Park, CA 91706

Please enclose with your application, payment in the form of **check, cashier's check or money order** made payable to: County of Los Angeles.

Note: Please submit the application and fee at least 30 days prior to your first proposed food demonstrator event. Incomplete applications or applications submitted without the required fee will not be processed.

Signature of Applicant: _____ Date: ____/____/____

Company Name/Applicant Name: _____

FOR DEPARTMENT USE ONLY

Received By: _____ Date: ____/____/____

Amount Received: \$ _____ Public Health Permit # Issued: _____

FOOD DEMONSTRATOR APPLICATION**APPLICANT INFORMATION**

DBA:

CONTACT NAME:

☐ OWNER ☐ MANAGER ☐ AUTHORIZED REPRESENTATIVE ☐ OTHER: _____

ADDRESS:

(STREET)

(CITY, STATE, ZIP)

TELEPHONE:

FAX:

E-MAIL:

LOCATION OF FOOD DEMONSTRATION

DBA:

(For multiple site demonstrations, submit separate demonstration schedule)

CONTACT PERSON:

ADDRESS:

(STREET)

(CITY, STATE, ZIP)

PUBLIC HEALTH PERMIT #:

TELEPHONE #:

MARKETING COMPANY

DBA:

CONTACT PERSON:

ADDRESS:

(STREET)

(CITY, STATE, ZIP)

TELEPHONE #:

☐ CONTRACT WITH PERMITTED FOOD ESTABLISHMENT AVAILABLE☐ NO CONTRACT AVAILABLE

FOOD PRODUCT(S) *MUST BE FROM AN APPROVED SOURCE	
COMMON NAME OF PRODUCT(S):	
<input type="checkbox"/> POTENTIALLY HAZARDOUS FOOD <input type="checkbox"/> PREPACKAGED <input type="checkbox"/> UNPACKAGED	
NAME OF MANUFACTURER: (Submit copy of manufacturer/distributor's health permit)	
ADDRESS OF MANUFACTURER: (STREET)	
(CITY, STATE, ZIP)	COUNTY:
METHOD OF DEMONSTRATING FOOD(S):	
COMMENTS:	
EQUIPMENT/UTENSIL CLEANING AND STORAGE	
LOCATION: DBA:	
ADDRESS: (STREET)	
(CITY, STATE, ZIP)	
CONTACT NAME:	
PUBLIC HEALTH PERMIT #:	TELEPHONE #:

By signing below, I acknowledge that I have read and understand all terms and conditions of my permit to operate as a Food Demonstrator in Los Angeles County.

Operator's Signature

Date

FOOD DEMONSTRATOR REQUIREMENTS CHECKLIST (IN-STORE DEMONSTRATIONS)**Health Permit:**

- A valid Public Health Permit is on premises with a food demonstrator and available upon request for food demonstration purposes.

Food:

- All food offered or used for preparing food samples shall be obtained from approved sources.
- All food used by the demonstrator is stored, prepared and served in a completely enclosed building.
- All food is protected at all times from contamination by persons, flies, dust and dirt.
- All food is stored at least six inches above the floor surface unless completely enclosed in waterproof and rodent proof containers.
- All potentially hazardous food is maintained at or above 135 degrees, or at or below 41 degrees Fahrenheit at all times.
- Food samples are not to be offered from a common bowl, tray or other device in such a manner that the recipients' hands might contact other food being offered.

Food Demonstrator and Demonstration Area:

- Demonstrators must remain at the demonstration area or workstation at all times. No food offered to customers shall be left unattended at any time.
- All food handlers shall wear clean, washable garments; wear approved hair restraints; hands are free of cuts, sores and bandages; hands shall be kept clean at all times when food is being prepared or demonstrated.
- Demonstration area shall be kept clean and sanitary at all times.

Utensils:

- Demonstrators shall use tongs, spatulas, or other suitable implements including disposable gloves in handling food; Bare hand contact with food shall be kept to a minimum.
- All implements, tools, and equipment are kept clean, sanitary, and in good repair.
- Utensil wash facilities (approved sink with a minimum of 3 compartments) are closely adjacent for cleaning utensils and equipment as necessary.

Hand wash facilities:

- Hand wash facilities, supplied with hot and cold running water, and single service soap and paper towels, are located at or closely adjacent to where the food is being offered or served.

Toilet Facilities:

- Toilets are provided for food demonstrators and food handlers within the licensed food establishment.

Waste Disposal:

- Trash containers are provided with tight fitting lids or covers at each workstation.